

Cherry Squares

Makes: 96 servings

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Ingredients	Weight	Measure
5 + 1 Frozen tart cherries	4 3/4 pounds	10 cups
Granulated sugar	7 ounces	1 cup
Cornstarch	2 1/2 ounces	7 1/2 tablespoons
Active dry yeast	1/2 ounce	5 teaspoons
Warm water		1 1/4 cups
Milk (2% fat)		1 1/4 cups
Margarine, melted	1 pound	2 cups
All-purpose flour	2 1/2 pounds	10 cups
Eggs, beaten	10 ounces	6 eggs

Directions

1. Measure out 4 3/4 pounds cherries, then allow them to drain, reserving the juice.
2. In a large saucepan, combine 3 cups cherry juice (or equivalent water), sugar and cornstarch; mix well. Cook, stirring frequently, over medium heat. When mixture starts to thicken, add cherries. Continue cooking until mixture is thickened.
3. Dissolve yeast in warm water. Combine milk, margarine, 5 cups flour and dissolved yeast. Beat until batter is

smooth. Add eggs and remaining 5 cups flour. Mix well.

4. Roll out one piece of dough to fit bottom of an ungreased 26 x 18 x 1-inch baking pan. Spread cherry filling over dough. Roll remaining piece of dough large enough to cover filling. Seal edge. Cover and let rise for 1 hour. Make steam holes on top of dough. Bake in a preheated 375 degrees F oven for 35 to 40 minutes. Cool; frost with icing, if desired. Cut 8 x 12.